

WORKMAN FIGHTS SNAKES AN HOUR

OKLAHOMAN NEAR DEATH FROM ATTACK OF DEADLY DIAMOND-BACK RATTLERS.

BITTEN ON HAND AND LEGS

Twenty Reptiles Surround Howard Jordan Working on Oil Tank and Battle Ensues in Which He Kills Nine.

Oklahoma City, Okla.—Suffering terrible agony from the bites of poisonous diamond-back rattlers, with which he fought for hours, and of which he killed nine, Howard Jordan, a tank builder near Kiefer, is in a hospital at Tulsa in a precarious condition.

Jordan was working on the Annie Stewart allotment between Moncks and Kiefer. At this point is a very rough piece of country, being a break-off of a chain of limestone ledges. For some time this ledge has been known as a den of diamond-back rattlers, and it has been difficult to get men to work in the oil fields in that section on account of the danger.

A search of the premises where the tanks were to be erected was made, and five large snakes were killed. Supposing this was all there were, Jordan began work. On the day of his fight he was eating lunch at the noon hour, near the tank he was working on, when his attention was attracted by a hissing sound at his side.

He arose to find himself confronted by two huge rattlers in the attitude of springing upon him. Grabbing a piece of gas pipe, he struck one of the snakes and killed it. This seemed to arouse the other and it began circling around him, apparently to get an opportunity to strike.

Finally, Jordan drove this one away. He concluded his lunch hurriedly and went back to work on the tank, climbing several feet high off the ground.

He had not been at work more than two minutes when he heard another rattling sound beneath him, and saw no less than 20 large diamond-back



He Battled with the Poisonous Reptiles.

rattlesnakes at the bottom of the tank, and only a few feet from him.

The snakes began to circle around the tank. They coiled and struck at the tank repeatedly, trying to reach Jordan's feet, which were dangling dangerously near the snakes. He was kept in this position for more than an hour and, becoming tired, saw that he was not gaining any time on his enemies and concluded to make a dash for liberty.

Climbing down from the tank, he grabbed another piece of gas pipe and a battle royal began. He struck right and left. The snakes coiled and struck at him. In the scuffle he killed nine of the rattlers, the largest of which was eight feet long with 41 rattles. He crippled several others, and the remainder got away.

After the fight was over, Jordan found that he had been bitten three times by the poisonous reptiles—once on the hand and twice on the calf of the leg. Jordan was alone, but expected a party of helpers about the middle of the afternoon.

In the meantime his wounds commenced to swell, becoming frightened, he started on foot for Kiefer, several miles away. On the way he met his party. He was almost exhausted from pain and could hardly travel. A horse was hastily unhitched from the wagon and he rode into town as rapidly as he could and put himself under the care of a physician.

Jordan was treated and removed to Tulsa. He became very sick, had convulsions and lapsed into spells of unconsciousness. His condition is alarming, and it is feared that he cannot recover.

HAS TWO HUSBANDS; KEEPS TWO HOMES

NEW YORK WOMAN'S DUAL DOMESTIC EXISTENCE EXPOSED IN DIVORCE COURT.

New York—Instances of a man maintaining two wives in different parts of the city are not rare, but it is not often that a woman gets into the limelight as the possessor of two husbands with whom she lived every day in the year. Mrs. Catherine Stroebel was such a versatile helpmate, according to undisputed evidence furnished the other day before Justice Aspinwall in the Brooklyn supreme court, where Philip Stroebel was awarded a decree of divorce from her.

Judge Aspinwall was satisfied by the evidence that Catherine lived with Stroebel as his wife on Stanhope



She Lived with Two Husbands.

street and with Jacob Valusse as his wife at Atlantic and Grant avenues, Richmond Hill. She was aided in her dual household accomplishments by the fact that Stroebel, whom she married in 1899, is an engineer and works nights. Valusse is a clerk and works in the daytime.

The terms of Stroebel's employment forced him to leave his home at six o'clock in the evening. Before departing he would eat what corresponds to a day worker's breakfast. As soon as he was out of sight Mrs. Stroebel would put on her wraps, close up the house and hasten to Richmond Hill, where she would assume her position as Mrs. Valusse.

The clerking Valusse would wind up his labor at six o'clock in the evening. By the time he got out to Richmond Hill his apparent wife would have dinner on the table for him. She would spend the night at Valusse's home and get up at 5:30 in the morning and prepare his breakfast.

Valusse left his house about 6:30. Mrs. Valusse would then put on her wraps, close up the domicile and hasten down to her home in Van Hoop street to begin the day as Mrs. Stroebel. Stroebel would get home about 12:30, tired and sleepy, and wash the oil and coal dust from himself. Then he would sit down to a meal corresponding to a day worker's supper, after which he would go to bed.

The double life was discovered by Stroebel's sister, Mrs. Marty Meyers, who called at the Stroebel home one evening and found it dark. Mrs. Meyers called again and found the house closed. This time she made inquiries among the neighbors and learned that Mrs. Stroebel was in the habit of skipping away from home every evening after her husband's departure and remaining out until the next morning. She informed her husband, and together they did some sleuthing.

They lay in wait and trailed Mrs. Stroebel to Richmond Hill and saw her enter a house there. Mrs. Meyers asked a woman living across the street who lived on the corner.

"Me and Mrs. Valusse," replied the person addressed, "are a strange couple. The wife goes away every morning and remains out all day. I suppose she works somewhere." And so it all came out. Stroebel lost no time in filing his divorce petition.

College Girls Flaze a Boy.

Alton, Ill.—That co-education in at least one sense is a success was proved when seven pretty coed freshmen of Shortleff college gave Raymond Carr, a member of the sophomore class, a hazing that he will not soon forget. Carr was pounced upon by seven girls. The coeds were athletic and when he was lifted to his feet his clothing was torn and his face bleeding. He was tied to a tree and tormented and then deserted. He was rescued several hours later by a professor.

Particulars Required.

"Kitty wouldn't you like to know something about Esperanto?"

"Do you have to learn to play it, or is it something you eat?"—Chicago Tribune.

AROUND THE HOUSE

LITTLE MATTERS OF MORE OR LESS MOMENT.

Convenience for the Kitchen That Is Easy to Make—Egg Shaker Frequently a Sensible Investment Now.

Kitchen Convenience.—One has a dust box in the kitchen and it will become a part of the necessary furnishings. Most any dealer one trades with regularly will give you one of the large wooden cracked boxes that hinge.

The hinges are simply pieces of tin, and soon break, but buy a pair of small steel hinges and screws for ten cents and a white chisel knob and screw for five cents and add these to your cracker box. Then instruct the maid to empty all dried grain ears into the box, instead of the coat hood. Nothing should go into the coat scuttle or hood but coal and nut shells. One or two ten-cent boxes of paint will cover the box with the aid of a ten-cent brush.

Nourishing Drink.—So many now take for luncheon a nourishing drink at a soda fountain and some substitute it for a breakfast. Thus an egg shaker at home has often proved a most sensible investment. This can be purchased at a druggist supply house or procured by order of any ordinary druggist. Buy a deep flaring tumbler along with the egg shaker. The shaker costs \$1.50 and is of white metal, silver lined and triple nickel plate on outside with an airtight cover. One strictly fresh egg, a heaping teaspoonful of nited milk, a dash of either sugar or salt, then fill the glass three-quarters full of rich milk and you have a most excellent substitute for a breakfast.

A Novel Idea.—Where insertions of either lace or embroidery are used for trimming, place a flat wood or case knife between the insertion and material. Run the scissors along the steel and you will find it will be much easier to cut the material and it will prevent all possibility of cutting the insertion.

Making Beds.—A hospital-made bed is a constant source of satisfaction and comfort. The bottom sheet should be put on and tucked in separate and distinct from any other covering and should be drawn as tight as a drum head, without a wrinkle. All tuckings must extend under the mattress as far as possible, thus if the sheet be wide, the weight of the occupant will hold it tight.

Towels.—When there is any danger of towels being hung or thrown over rails or anything metal where they may stain, sew on about three inches of narrow white tape in the middle and on the edge of the hem at each end. Paste the tape securely only at each end by tucking in the edge and hemming hem close to fastening the end of the thread. In this way the tape lies flat lengthwise of the hem, out of sight from the right side of the towel and never in the way when ironing, yet when needful the edge of the towel in the exact middle naturally gives and the tape is ever ready to slip over a nail or hook. All wash cloths should be treated the same way.

Grape Cobbler.

This is best made while the grapes are rather green. Take a deep earthen dish and put in the bottom a layer of washed and seeded grapes, then a layer of sugar, alternating grapes and sugar until the dish is full. Add a tablespoonful of water and cover with rich crust. If the grapes are too moist to seed readily stew first with a little water and then soft strain and sweeten to taste. In this case, a lattice crust is rather better than the ordinary whole crust.

Poached Eggs and Macaroni.

Break some macaroni into inch pieces, rinse it well, put two ounces of butter into a fireproof dish, put the macaroni in and pour enough milk over it to cover it thoroughly, stirring it now and then. When it is nearly cooked take it out and put it into another dish, flavoring it well with pepper and salt, and pour over it half a pint of good brown gravy; then put it back in the oven again and leave it till cooked. When ready lay some poached eggs on it, sprinkle well with grated cheese and serve.

Cook Meat in Bags.

When making broth or soup for invalids or children I always place meat in a clean suit or part of flour sack tied or sewed at the ends. Place this on an old saucer in boiler to prevent sticking. This allows rice or anything else desired cooked in soup without danger of splintered bone, which seems to me will sink into meat chopped at the butcher's, and no matter how carefully washed some will get in, especially mutton.—Chicago Journal.

CACAO, THE BEAN AND COCOA, THE DRINK



CACAO TREE AND ON THE SITE AND SEEDS AND THE BEANS.

fruit is considered the flower and the tree may be seen in blossom bearing for fully a generation.

This is all a process of agriculture. In addition to the qualities of soil and shade of protection and climate, other important details demand the constant attention of the agriculturist. These relate to fertilization, re-tilting and to particular carelessness of the plants.

When the fruit is ripe you strip and a pickling barrel takes place twice a year, for the tree may bear on it buds, flowers and fruit all at the same time. They are secured from the branches by skilled gatherers who snap up to them with a long, pointed staff so designed that it can cut off the ripe fruit without injuring the adjacent green pods. The gathered pods are left in heaps upon the ground for a day or so, when they are cut open, the seeds are then taken out and exposed to the place where they are cured or "wetted."

The curing process is as delicate as it is for coffee and tea and the results obtained depend to a great extent on the quality and richness of the powder sold for consumption. The proper way was to spread the beans in the shallow pan exposed to the sun, and in a semi-cured beans produce a better article, but later methods require expensive buildings in which to bring about the result. Curing consists of two steps: the first being the germination, the second the drying. The object of fermentation is to remove the siliques which surround the seeds to promote chemical changes within the kernels to convert the bitter constituent into a sweet one, and to improve the color and flavor of the beans itself. All this may take from two to eight days and only experts can tell when the proper stage has arrived for the discontinuation of the process. The beans are then washed as a rule, although this is unnecessary and also reduces the weight of the marketable article. After washing they are dried in the sun or by hot-air blocks. This drying process gradually converts the beans into the finished product when the surface of the bean has a bright reddish-brown color, the kernel a tan or cream color, reddish internally, and when the beans are friable and show no signs of moisture or moisture on breaking.

Sleeping Bag Hat Bag.—The traveler on sleeping car is now reinforced with a newer bag of the common variety. As soon as he is duly installed in his seat the porter brings him a large paper sack stores the traveler's hat in it and pins up the bag in any convenient place so surely closed so nobody can reach its precious contents. At night the sack is pinned inside the curtains of the berth and the traveler sleeps happily in the consciousness of the safety of his headgear. Women travelers bags are also carried in the same way—that is, some of them are. The manufacturers of paper bags have not resorted to the flight of fancy demanded by the Merry Willow hat and the new French firms of the fall designs, hence they have not provided sacks of the requisite size. Accommodating porters sometimes make shift by splitting open several bags and wrapping them around the bonnie head gear, but the manufacturers have an other opportunity still open to them to enlarge their orders.

Should Have Been in Olympic Games.

Not long ago a man of 62 walked backwards from Mansfield market place to the Crescent at Buxton. He covered the whole distance of 12 miles in three hours 14 minutes 45 seconds, or 15 minutes 15 seconds under the average time.

In 1875 Alexek (that was the name) performed the same feat in two hours 14 minutes. Pall Mall Gazette

Lines of Brazilian Railways.

According to statistics just published, the number of kilometers of railways in Brazil in actual operation on January 1, 1908, was 17,605, the number of kilometers under actual construction was 1,372, while plans have been approved for the construction of 6,630 kilometers more. These figures are equivalent to 10,915, 2,053 and 4,142 miles, respectively.